



2017 Catering Menu

The Red Willow

Lunch/Dinner Buffet

Lunch/Dinner Buffets

Minimum 40 guests (less than 40 guests, please add \$4 per person)

SASA Buffet One - Chicken Buffet

\$23.95 per person

Salads

Traditional Caesar salad with parmesan cheese & garlic croutons
Sea shell pasta salad with corn kernel, peppers, scallions, ranch dressing

Breads

Freshly baked assorted bread rolls with whipped butter

Main

Glazed Sweet Chili - Chicken Breast Supreme
Accompanied by: roasted Yukon Gold potatoes or rice pilaf, corn cobbettes

Or

Oven Roasted Chicken
Accompanied by: roasted Yukon Gold potatoes or rice pilaf, Chef's choice steamed seasonal fresh vegetables

Dessert

Chef's choice of assorted dessert pastries & squares

Beverages

Fresh brewed gourmet coffee & selection of Bigelow Tea

Lunch/Dinner Buffets

Minimum 40 guests (less than 40 guests, please add \$4 per person)

SASA Buffet Two - Beef Buffet

\$26.95 per person

Salads

Traditional Caesar salad with parmesan cheese & garlic croutons
Mesclun greens with sundried cranberries, onions, toasted almond, tomato,
balsamic dressing

Breads

Freshly baked buttermilk biscuits with whipped butter

Main

Beef Stroganoff

Accompanied by: Fettucine

Or

Beef Goulash

Accompanied by: Penne Pasta

Dessert

Chef's choice of assorted dessert pastries & squares

Beverages

Fresh brewed gourmet coffee & selection of Bigelow Tea

SASA Simplicity Lunch/Dinner Buffets

Minimum 40 guests (less than 40 guests, please add \$4 per person)

Buffet Choice One

\$18.95 per person

Salad

Traditional Caesar salad with parmesan cheese & garlic croutons

Main

Glazed Sweet Chili Chicken Supreme

Oven roasted breast of chicken supreme, glazed sweet chili sauce

Accompanied by: Rice Pilaf

Dessert

Fresh sliced fruit

Beverages

Fresh brewed gourmet coffee & selection of Bigelow Tea

Buffet Choice Two

\$19.95 per person

Salad

Black bean salad with corn kernels, green onions, red peppers

Main

Jerk Chicken

Marinated chicken breast in jerk sauce with tomato rice, corn cobette

Dessert

Vanilla crème brulee

Beverages

Fresh brewed gourmet coffee & selection of Bigelow Tea

The Red Willow Lunch/Dinner Buffet, Simplicity

SASA Simplicity Lunch/Dinner Buffets

Minimum 40 guests (less than 40 guests, please add \$4 per person)

Buffet Choice Three

\$18.95 per person

Salad

Traditional Caesar salad with parmesan cheese & garlic croutons

Main

Pork Tenderloin

Pan seared and oven roasted pork tenderloin with mashed potatoes,
French green beans, red wine jus

Dessert

Fresh sliced fruit

Beverages

Fresh brewed gourmet coffee & selection of Bigelow Tea

Buffet Choice Four

\$22.50 per person

Salad

Traditional Caesar salad with parmesan cheese & garlic croutons

Main

Alberta Beef Sirloin Steak

5 oz. Alberta beef sirloin steak and glazed with chipotle-chili barbecue sauce,
roasted vegetables, pan fried potatoes

Dessert

Brownies

Beverages

Fresh brewed gourmet coffee & selection of Bigelow Tea

The Red Willow Lunch/Dinner Buffet, Simplicity

SASA Simplicity Lunch/Dinner Buffets

Minimum 40 guests (less than 40 guests, please add \$4 per person)

Buffet Choice Five

\$21.95 per person

Salad

Traditional Caesar salad with parmesan cheese & garlic croutons

Main

Ginger Beef

Fried strips of beef coated in a dark sweet sauce, flavors of ginger, garlic, peppers,
Julienned carrots and onions

Accompanied by: Steamed Basmati Rice

Dessert

Chocolate Cake

Beverages

Fresh brewed gourmet coffee & a selection of Bigelow Tea

Buffet Choice Six

\$21.95 per person

Salad

Traditional Caesar salad with parmesan cheese & garlic croutons

Main

Sweet Chili Salmon Filet

Atlantic salmon glazed with a sweet chili sauce

Accompanied by: sour cream mashed potatoes
and chef's choice steamed seasonal fresh vegetable

Dessert

Coconut panna cotta with mango sauce

Beverages

Fresh brewed gourmet coffee & selection of Bigelow Tea

SASA - Deluxe Dinner Buffet

Minimum of 40 guests (less than 40 guests, please add \$4 per person)

All Deluxe Dinner Buffets Include
Chef's choice of seasonal fresh vegetables
Freshly brewed gourmet coffee & selection of Bigelow teas,
Freshly baked assorted dinner rolls with whipped butter

Deluxe Dinner Buffet One

\$40.00 per person

Cold Selections

Salads

Please Select Four

(Each Additional Salad Item: \$4/person)

Baby Spinach Salad

Spinach leaves, orange filet, crisp bacon bits, balsamic vinaigrette

Mesclun Greens

Grated carrots, toasted almond, sundried cranberry, grape tomato, fresh strawberries, cucumber, onions, raspberry vinaigrette

Greek Salad

Cucumber, tomato, feta cheese, olives, onions, oregano vinaigrette

Caesar Salad

Romaine hearts, croutons, shredded parmesan cheese, creamy garlic dressing

Potato Salad

Red skin potato, creamy lemon dressing, scallions

Hot Selections

Mains

Please Select Two

(Each Additional Main Item: \$5/person)

Sweet Chili Salmon Filet

Atlantic salmon glazed with a sweet chili sauce

Ginger Beef

Fried strips of beef coated in a dark sweet sauce, flavors of ginger, garlic, peppers,
Julienned carrots and onions

Alberta Beef Sirloin Steak

5 oz. Alberta beef sirloin steak and glazed with chipotle-chili barbecue sauce,

Pork Tenderloin

Pan seared and oven roasted pork tenderloin, red wine jus

Mushroom Chicken

Oven roasted chicken breast, creamy mushroom sauce

Glazed Sweet Chili Chicken Supreme

Oven roasted breast of chicken supreme, glazed sweet chili sauce

Homemade Baked Lasagna (Beef or Vegetarian)

Baked Cabbage Rolls in Zesty Marinara Sauce

Accompaniments

Please Select Two

(Each Additional Accompaniment Item: \$5/person)

Sour Cream Mashed Potatoes
Steamed Basmati Rice
Pan Fried Potatoes
Oven Roasted Rosemary Potatoes
Perogies with Crisp Bacon, Caramelized Onions and Sour Cream
Penne Pasta
Corn Cobette
Tomato Rice
Rice Pilaf

Dessert Table

Chef's choice of assorted dainty squares
Deluxe cheese board
Platter of seasonal fresh fruits

Enhance Your Buffet with a CARVING STATION

Slow Roasted Prime Rib of Alberta Beef
Yorkshire Pudding
Horseradish
Grainy and Smooth Dijon Mustard
Au Jus

(Additional \$12 per person)

Deluxe Dinner Buffet Two

\$35.00 per person

Cold Selections

Salads

Please Select Three

(Each Additional Salad Item: \$4/person)

Baby Spinach Salad

Spinach leaves, orange filet, crisp bacon bits, balsamic vinaigrette

Mesclun Greens

Grated carrots, toasted almond, sundried cranberry, grape tomato, fresh strawberries, cucumber, onions, raspberry vinaigrette

Greek Salad

Cucumber, tomato, feta cheese, olives, onions, oregano vinaigrette

Caesar Salad

Romaine hearts, croutons, shredded parmesan cheese, creamy garlic dressing

Potato Salad

Red skin potato, creamy lemon dressing, scallions

Hot Selections

Mains

Please Select Two

(Each Additional Main Item: \$5/person)

Sweet Chili Salmon Filet

Atlantic salmon glazed with a sweet chili sauce

Ginger Beef

Fried strips of beef coated in a dark sweet sauce, flavors of ginger, garlic, peppers,
Julienned carrots and onions

Alberta Beef Sirloin Steak

5 oz. Alberta beef sirloin steak and glazed with chipotle-chili barbecue sauce,

Pork Tenderloin

Pan seared and oven roasted pork tenderloin, red wine jus

Mushroom Chicken

Oven roasted chicken breast, creamy mushroom sauce

Glazed Sweet Chili Chicken Supreme

Oven roasted breast of chicken supreme, glazed sweet chili sauce

Homemade Baked Lasagna (Beef or Vegetarian)

Baked Cabbage Rolls in Zesty Marinara Sauce

Accompaniments

Please Select One

(Each Additional Accompaniment Item: \$5/person)

Sour Cream Mashed Potatoes
Steamed Basmati Rice
Pan Fried Potatoes
Oven Roasted Rosemary Potatoes
Perogies with Crisp Bacon, Caramelized Onions and Sour Cream
Penne Pasta
Corn Cobette
Tomato Rice
Rice Pilaf

Dessert Table

Chef's choice of assorted dainty squares
Deluxe cheese board
Platter of seasonal fresh fruits

Enhance Your Buffet with a CARVING STATION

Slow Roasted Prime Rib of Alberta Beef
Yorkshire Pudding
Horseradish
Grainy and Smooth Dijon Mustard
Au Jus

(Additional \$12 per person)

Deluxe Cheese Board

(Serves 30 guests)

An exclusive selection of gourmet cheeses including Havarti Dill, smoked Gouda, Asiago, Green Peppercorn, paired with fresh fruit and served with sliced baguette and crackers.

\$ 230

Domestic Cheese Board

(Serves 30 guests)

An exclusive selection of domestic cheeses including Cheddar, Swiss, Marble and Brie, paired with fresh fruit and served with sliced baguette and crackers.

\$ 180

Imported & Domestic Cheese Display

(Serves up to 30)

An exclusive selection of gourmet cheeses including Brie, Cheddar, Provolone, Swiss, Marble, Smoked Gouda, Blue Cheese, Asiago, paired with fresh fruit and served with sliced baguette and crackers.

\$ 210

Wine Corkage

\$ 3 per person (please inquire within regarding the corkage policy)

Cold Hors d'oeuvres Selection

Poached Black Tiger Shrimp With cocktail sauce	\$24/dozen
Smoked Salmon Maki Sushi Roll Tossed in sesame seeds	\$28/dozen
Smoked Salmon Bagel Smoked salmon rosette on toasted mini bagel with chive and dill crème fraiche	\$28/dozen
Bocconcini - Basil Brochette With grape tomato and basil pesto	\$24/dozen
Tomato Bruschetta With goat cheese on flat bread	\$24/dozen
Melon Prosciutto Skewer	\$28/dozen
Cucumber Maki Sushi Roll	\$24/dozen
Tuna on cucumber with Lemon Wasabi Dip	\$28/dozen
Potato Pancake, Pulled Pork, BBQ Sauce	\$28/dozen

Hot Hors d'oeuvres Selection

Crab Cake	\$32/dozen
With chipotle aioli	
Lobster Grilled Cheese	\$40/dozen
Buttery grilled sandwich with white cheddar cheese and lobster meat	
Bacon-Wrapped Scallop	\$34/dozen
Scallop wrapped in bacon on mini blini	
Albacore Tuna	\$40/dozen
Albacore tuna tossed in black and white sesame seeds, drizzled with balsamic glaze	
Coconut Shrimp	\$26/dozen
With cocktail sauce	
Prosciutto & Asparagus	\$28/dozen
Prosciutto and green asparagus, drizzled with roasted pepper sauce	
Bison Slider	\$40/dozen
With smoked paprika aioli, caramelized onions, berry ketchup, tomato & lettuce	
Beef Tataki	\$34/dozen
Loin of beef seared to a medium rare sliced thin with ponzu vinaigrette on an endive spear	
Roast Beef Crostini	\$34/dozen
Rare beef tenderloin and arugula on toasted baguette with artichoke-red pepper relish	
Spinach Spanakopita's with Tzatziki	\$24/dozen
Wings , a choice of sauce honey Garlic, Hot Sauce, salt and pepper	\$16/dozen
Chicken Satay	\$28/dozen
Grilled chicken marinated with Asian spices, on bamboo skewer with peanut sauce	
BBQ Chicken Slider	\$34/dozen
Chicken breast marinated with barbeque sauce, served with coleslaw on mini bun	
Grilled Chicken Bruschetta	\$40/dozen
With parmesan cheese, balsamic marinated tomato and basil on toasted garlic toast	
Jerk Chicken Skewer	\$28/dozen
Grilled chicken marinated with Jamaican spices, on bamboo skewer	

Vegetarian Hot Hors d'oeuvres Selections

Artichoke Fritters with Shallot Aioli **\$28/dozen**

Artichoke hearts fried in herb batter, dusted with Parmesan cheese served warm with lemon wedges and shallot aioli

Mini Curried Vegetable Samosas **\$18/dozen**

With sweet chili sauce

Vegetable Spring Roll **\$18/dozen**

With sweet chili sauce

Spinach Tartlet **\$28/dozen**

Spinach and feta cheese baked in a mini tartlet

Gouda Cheese Tartlet **\$33/dozen**

Gouda cheese and toasted pecan baked in a mini tartlet with apple compote